NEW ENGLAND FARMER.

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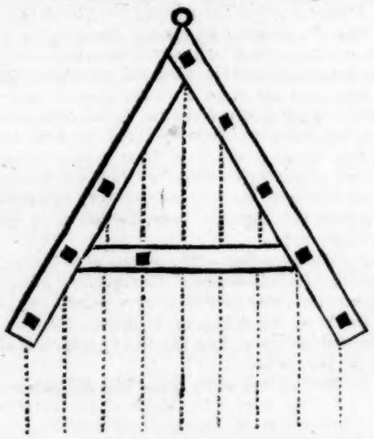
Original Communications.

TO THE EDITOR OF THE NEW ENGLAND FARMER.

Mr FESSENDEN,—In your New England Farmer of this morning, I find you have not communicated the idea I meant to convey in our conversation on the subject of a defect in the common harrows. For six years past, I have used harrows with the second tooth on the nigh side inserted in the brace, or bar, where the line of its work intersects it; in the following manner:



With great respect, yours, &c.

Dorchester, Sept. 18, 1824. J. MEARS.

[*We have been obliged to defer the above plate a few weeks, on account of the indisposition of our engraver.*]

RAISING OF ONIONS.

TO THE EDITOR OF THE NEW ENGLAND FARMER.

DEAR SIR,—In a late Farmer, your excellent correspondent, Mr PRESTON, wished some gentleman to answer questions there proposed by him, respecting the raising of onions. As I have cultivated them for many years, I communicate my own method.

1. "*What is the best kind of soil or manure for their growth?*"

The soil ought to be a *deep black loam*, that will crumble fine when the plough passes thro' it; such as is easily raked smooth and pulverised. A heavy, clammy soil, that adheres together when both wet and dry—a dry, clayey, or a sandy soil will not answer. I know of no vegetable that is so difficult to please, with a soil, as the onion—though they will grow well, yet they will not ripen, but hold green throughout the fall, and many of them will be what are generally known by the name of *scullions*, with the neck stiff and green; whereas those on suitable ground are ripe and dry, by the 1st of September.——Rotten stable manure, made in the winter, preceding the spring in which it is put on the land, is generally made use of; to be spread on the ground and ploughed in. I have a piece of land four rods square, on which onions have been raised, I suppose, these *eighty years;* and since *I* have improved it, I have yearly spread upon it five cart-loads of manure, such as are usually drawn by one pair of oxen—and have raised from *four* to *seven hundred* bunches of onions upon it, at 3½ lbs to the bunch, of which about sixteen make a bushel.

2. "*What time of the season is best to put the seed in the ground?*"

As soon as the frost is out of the ground, and it is sufficiently dry to be worked. I have frequently planted them in the latter part of March, but *more* frequently in the first days of April.

3. "*In what manner will the same piece of ground produce the most—in hills or broad cast?*"

I have always planted them in *hills*, which is the general practice in Concord. My method of preparing the ground and planting the seed, is, *First*, carry on the manure and spread it as even as possible; when the ground is to be ploughed deep, *then* let the plat be divided into beds, about three feet nine inches wide; to do which, the easier way is, to stretch a line across, lining one bed at a time; after this, let a man with a shovel or a potatoe hoe, make an alley through the whole piece, to separate the beds, about four inches deep, and sufficiently wide to admit a person to walk in it. Then let the lumps be beat fine, levelling the ground and shaping the beds; which, after being raked smooth, must be divided into squares of 8 or 9 inches. This is best done by a line, or it is sufficiently exact to draw a heavy rope backward and forward. Now let the seeds, 6 or 7 in a hill, more or less, be dropped into the corners of the squares, and covered with mould, about half an inch deep, pressed down with the hand. Many persons make their beds, in width, 20 or 25 feet; but I think narrow beds are more easily weeded and kept clean, and the onions are not so liable to be trod on.

4. "*What is the best mode of preserving a quantity through the winter?*"

Hang them in bunches, in a dry cellar, that is free from frost, and as far from the bottom of the cellar as possible. Yours, truly,

Concord, Oct. 9, 1824. TH. HUBBARD.

TO THE EDITOR OF THE NEW ENGLAND FARMER.

Paris, (Me.) Oct. 8, 1824.

DEAR SIR,—I have been making an excursion of a few days on the high lands of Oxford county. This, the shire town, exhibits many fine farms, where the axe, but about thirty years since, first wounded the forest. I trust it will not be considered invidious particularly to notice the farms of the Robinsons. If any symptoms of the Ohio fever are yet lurking in any of the restless sons of Maine, I trust a single view here would charm away the pain. It is to be regretted that many of the first settlers brought the opinion with them, that the apple would not thrive in Maine. It has already become *one* of the best apple-bearing states, and affords decidedly the best cider in the Union. The orchards of these farmers yield most of the choicest fruits we find in the vicinity of Boston, generally larger and fairer, and I believe equal in flavour. In the late very heavy blow, that may truly pass for a line gale, many trees have parted with their loaded limbs. I found all the breaking was, where the ill-timed pruning knife had been used. It may may be asked,—can the knife do harm, where the tree bears so well? I answer,—neighbouring trees, that exhibit their apples like strings of onions, and not pruned, are uninjured. The blow has taken off a very great portion of the best winter fruit, that is considered not perfectly matured; and a quære is abroad,—what is the best method of preserving such fruit? A note from the Editor of the New England Farmer, I presume would gratify and instruct many of your readers in this state.

Maine has, unfortunately, hitherto imported much of her bread-stuff and most of her fruit. A great portion of her change has been sent South and West for part of her dinner, and all her dessert. They have almost *lumbered* themselves into starvation, and parted with their estate piece-meal for their daily bread. Maine is awakening to agriculture, and begins to know her own physical strength. The crops of wheat, I presume, were never so great,—other grains uniformly good, and corn, which has so long stood between hope and fear, will be a middling crop.

Frost on the 13th, 23d, 24th, and 25th, struck the low lands. The strong northwardly winds that prevailed through the nights of the last week, prevented it from sweeping the high lands; and as the rains, now falling, promise to be long continued, probably the tender plants of the hills may not be cut for some time. The longest time this messenger of winter has delayed his coming in this section of the country was in 1810, when we felt the first severe frost on the morning of the 5th of October. The White Hills of New Hampshire, in full view where I am writing, put on their full winter garb last week; though this morning the evaporation was so great, they looked like a range of coal-pits. Virgil might have imagined, that Vulcan had set every forge to work.

I learn from various quarters, that beans are much struck with rust,—that the crop will be ordinary. It is a prevailing opinion, that beans hoed when wet, are prone to rust. What says experience? Not recollecting any dissertation in your paper on the subject, I am induced to join inquiry, if this be the fact; as beans may be considered one of the staples of this part of the country. Beans often rust in years, when wheat and rye do not.

In visiting Maj. Robinson's garden the other day, I found one thing entirely new to me; and therefore am vain enough to suppose, it may be useful to *some* farmers. He had taken out the scullions from his onions, and laid them flat on the ground. He pulled them five weeks since, and he tells me they have been continually growing and growing flatter, onion fashion, ever since,—that at the proper time for housing, he puts them into a chamber where fires are kept below,—throws on them and among them all the dried pealing coats of the onion and dry husks

from the corn, covers them with rugs, and they will grow nearly as fast as in summer. If they be laid where it is moist, the top rots, and then the process ceases. He says they should always be gathered when the tops are green, and that they cease to grow when the tops are severed from the bottoms, or the tops are rotted by dampness. He informs me, that when they are too thick, he culls them out much earlier in the season, and they will form in this way on the bottom, but the top and bottom will not be so large. Perhaps this may be no news to the onion raisers of the West; but I presume it may be to many in Maine.

The Ruta Baga and Mangel Wurtzel promise much. I hope accounts of weights and quantities will be sent you. I find the leaves of the young pear trees in this vicinity completely riddled, nothing but the fibre being left. I regret that the destroyer has not been noticed; but it is now too late, as he has absconded. There is an insect, that seems to be a minor species of the caterpillar, that clothes the limbs of the best apple trees with his long, thin, fine drapery,—covering the fruit and leaves,—so that he can live and eat in dignified retirement. I never saw them in so great abundance as in this place. Some of the nests are nearly the size of a half barrel at the top, gradually diminishing to the trunk; looking like an inverted cone, or rather like a horn to suit the limb. I have found the insect in active life during the late frosty mornings. They conquer all the leaves within the nest, but I do not learn that they travel from their home for food, like the larger caterpillar. To learn something of their history would gratify the writer, and I believe many others. It would be likewise acceptable to gain some information about this invader of the pear.

I find apples here of last year's growth, hard and sound, yet in the cellar, and they look as though they may remain so till another year.

Potatoes in this quarter have sometimes been more abundant in crop, but never better in quality. The orange potatoe is nearly equal to the blue one of Nova Scotia. They cook very quickly; and the only difficulty I find in them is, in transporting one whole from the platter to the plate.

The grazing hills are full dressed in green, and appear to be well prepared for a blanket of snow. Yours, truly,

AUTHOR OF TOUCHES ON AGRICULTURE.

INSECTS ON FRUIT TREES, &c.

TO THE EDITOR OF THE NEW ENGLAND FARMER.

SIR,—I do not know whether it has been remarked by others, that at this season of the year, there are blisters on the leaves of the apple trees in this vicinity, and that each of these leaves contains a worm. This I have observed for several years. At this time the blister is commonly about the size of a finger nail. The worm is green, and is now about a quarter of an inch long. It works between the coats of the leaf. On some large apple trees, there is hardly a leaf, which does not enclose from one to ten of these worms. I have not discovered them in the leaves of any tree, except the apple. A few leaves I send you as a specimen.*

Apple trees inoculated last summer, should be repeatedly examined next year, for several days after the buds begin to grow, in order to discover if they are attacked by a small brown worm which destroys the bud, either when beginning to grow, or more commonly after it has shot a few inches. The presence of this worm is usually discoverable by the curling of a leaf, infolding the worm in its nest. Sometimes, however, the worm is concealed in the scar formed by inoculation. Perhaps a solution of tobacco, or of soap, (not too strong) if applied to the bud, a little before or after it begins to expand, would destroy the worm in embryo, without injury to the bud.

I do not recollect that any of your correspondents have informed us whether the timber or powder-post worm is the same as that called the *borer*. About a year ago, it occurred to me, that perhaps the depredations of the powder-post worm might be prevented, by boring the tree in a descending direction, at the bottom, while the sap is flowing, and keeping sulphur, diluted sulphuric acid, salt, brine, or some other substance, in the holes, for a certain time before the tree is filled; that by this means, either the worm might be destroyed in embryo, or (should the dose continue in the tree) the food of the worm might be rendered poisonous.

Yours, respectfully,

Newton, Oct. 13, 1824. E. B. KENRICK.

* We have submitted these leaves, together with the worms which adhered to them, to the inspection of some of our agricultural friends, but could obtain no information respecting their nature or habits; neither can we find it described in any books which we have been able to consult. It is the opinion of a gentleman who is eminent for his skill as an Orchardist and Horticulturist, that this insect does but little damage to the fruit trees to which it is attached. It does not appear on the leaves till they have nearly fulfilled their offices, and are beginning to decay by the process of nature. We should be glad, however, to obtain further information respecting this petty depredator, not only as a matter of curiosity, but, because it may be more injurious than is apprehended; and it may be well to trace its history, in order to guard against its ravages.—ED. N. E. FARMER.

Agricultural Anniversaries.

[PREPARED FOR THE NEW ENGLAND FARMER.]

The *Middlesex Cattle Show* was held at Concord, Mass. on the 8th inst. The day was fair, the concourse large, and included gentlemen of the first respectability from all parts of the country, as well as many gentlemen from Boston. The animals exhibited—"gave proof that the farmers in Middlesex have not been negligent in the improvement of their breed of stock.—The great variety and excellence of the specimens of manufactured articles deserve the highest praise.—The Address by LUKE FISKE, Esq. of Waltham, was well written, ingenious, & practical, and was received with uncommon approbation and applause. It was a pleasant circumstance (says the Concord Gazette) that Mr Fiske had attended the Ploughing Match in the morning, and had shown that he could practise as well as preach. The address is to be printed by the Society."—Among the manufactures were some very nice imitations of Leghorn bonnets made of straw, quite as fine as any imported. There was also exhibited a *Watermelon*, raised by Mr Uriah B. Stearns of Waltham, which weighed *forty-eight pounds*; said to be the largest ever raised in this Commonwealth. About 300 members of the Society took dinner at Wakefield's Hotel, where the following toasts were drank:

Our Nation—Its capital, agriculture, manufactures and commerce. Its income, liberty, equality and happiness.

The American Farmer—The uncontrolled proprietor of the soil. His Government neither desires nor dares oppress his inheritance, and no established church spreads its dark shadow between him and heaven.

La Fayette—The Farmer of La Grange. He has acted well his part on many *fields*, and is now reaping a rich harvest from the only soil of freedom.

Yankee Fairs—The fairest *fare*, with a *fair* yankee.

The Presidential Ploughing Match—We hope that the scolding and ill will of the contenders, will terminate in good fellowship when the premium is declared.

The good old Bean Porridge days of our country, when temperance starved the Doctor, fair dealing the lawyer, and moral honesty killed the *Parson's Devil*.

Our Country Maidens—Though they do not contend at our ploughing matches, we have old batchelors enough to engage them in matches they like much better.

[After the regular toasts the following volunteers were given.]

By the President—The sources of individual and national wealth, Agriculture, Manufactures and commerce. These three, may they be alike respected and protected.

By Wm. Ward Esq. of Medford.—Thanks to that immutable decree, that the oil of gladness shall brighten the face of labor.

By Mr Tileston of Boston—*The Middlesex Agricultural Society*, a proud example of the enterprize, skill and industry of the Farmers and Manufacturers of our country.

By Mr Winship, of Brighton—*The Orator of the day*,

He has done well, not only so
But shown experience at the show.

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The several Committees made their report at the Court-House, at 4 o'clock, and awarded the following premiums, towit:

To Thomas Wheeler, for the best fatted ox,	$10
To Maj. James Barrett, for second best,	7
To Luke Fisk, Esq. of Waltham for the best Milch Cow,	10
To do. for second best,	6
To Ephraim Wheeler, of Concord, for next best,	4
To Joseph Barrett, Esq. for best Merino Buck,	8
To Nathan Barrett, Jr. for second best,	4
To Geo. M. Barrett, for best Merino Ewes,	8
To Geo. M. Barret, for Merino Wethers,	5
To John Billings, for Common Sheep,	5
To Isaac Brooks, of Lincoln, for best sole Leather,	4
To do. for best Calf-Skins,	4
To Daniel McLenning, for best Barrels,	3
To Abigail Saddler, of Hopkinton, for best Straw Bonnet,	4
To Ann Dalrymple, of Marlboro' for next best,	2
To Sally Livermore, of Shirley, for a beautiful Bonnet made of grass in imitation of Leghorn,	4
To Abel Moore, for best Boots,	4
To do. for second best,	2
To do. for best Men's Shoes,	2
To Wm. Richardson, for best Women's Shoes,	1
To Emily Fitch, of Hopkinton, for sewing Silk, made from the silk-worm,	5
To H. Blodget, of Tyngsboro,' for 1 lb. of coloured and white sewing silk, made from the silk-worm	5
To Lavinia Farwell, of Concord, for 3 Straw Work Baskets,	3
To William Bowers, of Billerica, for a wrought silk Lace Veil,	1
To D. Davenport, for 1 groce net-work Buttons,	1
To Eliza Dalrymple, of Marlboro' for a Turkey down Bonnett,	2
To Tryphena Smith, of Lincoln, for another Turkey down Bonnett,	2

To Sally How, of Marlboro' for 8 Bags wove without seam, 3
To T. P. Merriam, for a Bog Cutter, 2
To do. for a Plow Cutter, 1
To R. Chaffin, Acton, for an improved Crow for Hogsheads 2
To Thompson Bacon, Esq. Bedford, for an improved Blind Fastening, 2
To Edward Curtis, of Pepperell, for a specimen of excellent Paper, 5
To Radeaux & Chavant, for a specimen of fine Hats 2
To Nahum Hardy, of Waltham, for a specimen of Butter made after an improved method 3
The thanks of the Society were voted to Luke Fisk and Nahum Hardy, who presented to the Society the largest Water Melon, ever raised in the Commonwealth.
To Luke Fiske, Esq. of Waltham, for the best working oxen 10
To Eli Rice, of Marlboro,' for 2d best 4
To S. Spaulding, of Chelmsford, for the best bull 12
To Stephen Patch, Esq. of Lincoln, for the next best 8
To Henry Wright, of Concord, for the best bull calf 4
To Thomas Wheeler, of do. for the best heifer 6
To Josiah Crosby, Esq. of Billerica, for 2d best heifer 4
To Maj. Samuel Burr, of Concord, for the best heifer calf 3
To Saxon Factory, Framingham, for the best piece of Broadcloth 8
To Rock-Bottom Company for 2d best 4
To Stephen Buttrick, of Framingham, for a fine piece of plain cloth 6
To George M. Barrett, for do 6
To Rock-Bottom Co. for best Cassimere 6
To Jonathan Varnum, of Dracut, for a piece of plain cloth 1
To Andrew Adams, of Lincoln, for best piece of flannel 6
To Jonathan Varnum, of Dracut, for next best 3
To Elijah Wood, of Concord, for best piece of carpeting 6
To Isaac Monroe, of Lincoln, for next best 2
To Capt. A. Cole, of do. for do. 2
To Mrs. Cyrus Hosmer, for another 1
To Mrs. Hannah Blood, of Dracutt, for another 1
To Susan Hubbard, for the best pair of woollen blankets 4
To Miss Lydia Hosmer, for best coverlet 4
To Rebecca Hayward, of Acton, for the next best 2
To Betsey Munroe, of Lincoln, for a superiour white counterpane 1
To Eliza Pierce, of Tyngsboro,' for a quilt 1
To Mrs. Jonathan Varnum, of Dracut, for the best piece of linen diaper 3
To Abraham Prescott, Westford, for 2d best 2
To Susan Mann, of East Sudbury, for the best pair of knit hose 2
To Mrs. Joseph Merriam for 2d best 1
To Emily Wheeler, of East Sudbury, for a fine pair of worsted socks 1
To Eckley Stearns, of Bedford, for two pocket books 1
To Abigail Pickens, for a coverlet 1

PLOUGHING MATCH.

To Samuel Hoar 2d, first premium	17 00
To George M. Barrett, second	10 00
To Luke Fiske, Esq. third	7 50

The Fifth *Annual Cattle Show and Exhibition of the Rhode Island Society for the Encouragement of Domestic Industry*, was holden at Pawtuxet, on the 6th and 7th inst. It appears by the official Report, that "the thanks of the Society were presented to the Hon. William Hunter, together with a diploma of membership, and a copy of his exceedingly able Address solicited for the press. Messrs Richmond and Smith, the Committee appointed last year to obtain a copy of Dr Drown's Address, were requested to renew their application to the Doctor, and with the addition of Messrs King and Francis, were authorized to cause the same to be published at the expense of the Society.

"The Secretary was requested to forward diplomas to *Matthew Carey*, of Philadelphia,—*John Prince*, of Roxbury, Mass. and *Thomas G. Fessenden*, of Boston, constituting them honorary members for life.

"A vote was also passed by the Standing Committee, recommending to the use of the Society the New England Farmer, a highly instructive and valuable weekly paper, edited by Mr *Fessenden* of Boston, the annual subscription of which is only three dollars."

The Committee on Live Stock observe that "they were strongly impressed with the importance of breeding from the best imported stocks;—in them, those points and properties on which we place the most value, are each, from various crossings, either perfected in distinct breeds, or many of them united in one."

"From our native stock, doubtless we could in time produce the same result; every animal that had the smallest portion of blood from imported stock, was distinguished by some marked peculiarity in beauty or usefulness.

"For us the smallest sized animals are undoubtedly best suited to the various purposes which connect them with agricultural economy; first to produce and then to maintain a large sized animal, will require pastures richer than ours, and to give them costly food must be ruinous."

The Committee appointed to superintend the Ploughing, and to award the premiums, observe that "the premiums on ploughing were offered to those who ploughed best and at the *least expense*. *Speed*, therefore, was not the criterion of merit, and this was urged repeatedly and earnestly, on the drivers; but they disregarded the admonition. To correct, therefore, in future this injudicious and very hurtful practice, the committee have awarded no premium on either of the drivers."

From the Quarterly Review.

The Hessian fly is supposed to have been an importation, because it first appeared in a field of wheat on or near the Hessian encampment opposite New York. We know not whether the Germans recognize it as one of the plagues of their country, or if it be the resurrection of some buried species which has in an evil hour found its way to the light.* It travels at the rate of twenty miles a year, and it has been so destructive that the cultivation of wheat in Connecticut has been in a great measure discontinued, in consequence of its ravages. It has indeed been found impossible longer to cultivate the particular sort of wheat which was best fitted for the soil and climate of New England, and furnished also the best bread. This species is actually 'lost out of the country,' and whenever wheat is sown, the fly multiples with it, till, in a few years, it becomes numerous enough to destroy the crop.

A great interchange of commodities is unwittingly carried on wherever commerce extends. The West Indian cockroach has found its way to the foot of Skiddaw; and we have seen the huge nest of the American wasp suspended from trees in Cumberland. Josselyn, in his first visit to New England, took one of the nests for a fruit, supposing it to be a pine-apple plated with scales. 'It was as big,' he says, 'as the crown of a woman's hat. I made bold to step unto it with an intent to have gathered it: no sooner had I toucht it but hundreds of wasps were about me.' The same old author gives a catalogue of such plants as had in his time sprung up since the English planted and kept cattle in New England. They were two-and-twenty in number. The common nettle was the first which the settlers noticed; and the plantain was called by the Indians, Englishman's foot, as if it sprung from their footsteps. The insect which destroys the apple trees comes to us from America, and is now travelling toward the interior of England as steadily, though not so fast, as the Hessian fly. Another destructive insect has within a few years attacked the fruit trees in New England, more especially the Morello cherry, which it has nearly exterminated; and the plum. Insects of this kind are not observed till their ravages excite attention. They then emerge into notice like the hordes of barbarians at the breaking up of the Roman empire, Goths, Vandals, Alans, Heruls, Huns, Bulgarians, &c. none of which were heard of till they became numerous enough to be the terror and the scourge of the civilized world. If the statements may be relied on that there is in one part of Louisiana a fly the sting of which is fatal to horses, and in Persia a bug whose bite is death to the traveller, it would seem that man has far more formidable enemies in the insect creation than he has ever yet contended with. It is however apparently so inconsistent with what we know of the order of creation, that such powers of destruction should be vested in creatures against which no protection can be found either in courage or in foresight, that we must look for further testimony before we can implicitly give credit to it. Were the common fly armed with a mortal sting, neither fire nor flood would be needed to exterminate the human race.

* The opinion which has heretofore been common that the Hessian fly is a native of Germany, and was brought to America by the troops from Hesse Cassel, which came over with the British troops during the revolutionary war in the United States, we believe is erroneous. Sir Joseph Banks has written to Dr Mitchell, that he had no reason to believe that the insect which we call *Hessian* Fly exists in any part of Germany. Count Genanin of Ravenna has not mentioned the fly in a splendid work on the diseases to which wheat is subject in its growing state, though fifty insects are described. *See Domestic Encyclopedia, Art. Fly.* —Ed. N. E. Farmer.

Pedestrianism.—Mr Wilson, a young man recently from the state of Maine, who came to this territory for the purpose of getting into business as a surveyor, last Saturday morning started from the market-house in this city, and in forty minutes and fifteen seconds went to a place called Vinegar-Hill, a distance of five miles and three fourths of a mile measured. There had been showers through the night, and about half of the way was rendered very slippery. He performed the first mile in seven minutes—and the last in six minutes and a half. This is superior to any foot running that we have heard for some time—all things considered. *Detroit Gazette.*

Agricultural Report,

For the District of Niagara—August, 1824.

The harvest this season has proved the most abundant that has been known for many years. The crops of wheat, rye, barley, oats, and peas, are nearly all well housed. The Indian corn is a fine crop.—The potatoe fields promise to yield in general, not only a large quantity, but also to improve in quality by the dryness of the weather. Those thrifty persons who have sown flax-seed, will be well repaid; the land has not yielded such an increase for ten years past. The turnip crops will do well, if aided by moderate refreshing showers at short intervals. The kitchen garden this season is not very promising. The fruit garden and orchard bids fair for an average crop—a few early pears and apples are selling here, ripe, at 1s. 3d. to 2s. 6d. per bushel.

P. S. A merchant in Niagara bought 100 bushels wheat at 3s. 9d. last week, he now only offers 3s. 1 1-2d. Fine flour in the Queenston and Niagara markets, sold last Saturday at 10s. and 11s. 3d. the 112 lbs.—This depression arises from the fall of produce in the Montreal market. *Queenston, Aug.* 31, 1824.

From Rees' Cyclopedia.

WOOL.

[Continued from page 77.]

The softness of fine clothing wool is next in importance to the fineness of the fibre, though it has been too little attended to in the culture of English wool. This quality is not dependent on the fineness of the fibre; it consists in the peculiar feel, which approaches to that of silk or down, but in which the wool of all European sheep is inferiour to that of Eastern Asia, or to the wool of the Vicunna, or Lama of Peru and Chili. In foreign European wools there are different degrees of this property, where the fibre is equally fine. In our native English wools, the like difference exists between the softness of wool possessing the same degree of fineness, but grown in different districts. In the harder wool, the fibre is elastic and hard to the touch, and cloth made from it has the same hard feel; it is also more loose in its texture, and the surface of the thread is generally more bare. The difference in the value of cloth from two kinds of wool, equally fine, but one distinguished for its softness, and the other for the contrary quality, is such, that with the same process and expense of manufacture, the one will make a cloth more valuable than the other from twenty to twenty-five *per cent.*

Though the English woolen manufactures had been carried on for a long period, the cause of this difference in the cloths made from wool equally fine was but very imperfectly known till the present century. Mr Robert Bakewell, then of Wakefield, in Yorkshire, first directed the attention of wool-growers and manufacturers to this subject in a work entitled "*Observations on the Influence of Soil and Climate on Wool.*" The reason why the manufacturers remained so long ignorant respecting it, arose, he observed, from the manner in which the woolen trade had been carried on in Yorkshire, the great seat of the manufacture of the English clothing wool, the division of employment there not permitting the wool dealer, or even the clothier to witness the final result of the process. The wool buyer in the distant countries, and the wool sorter, who divided the fleece were equally unacquainted with the cloth manufacture. The Yorkshire clothier sold his goods in an undressed, and often in an undyed state; they were bought and finished by the cloth merchant, who was formerly unacquainted with the previous processes of the manufacture, or the qualities of wool. In a promiscuous lot of undressed cloth bought at the same price, and apparently of the same quality in the rough state, if some pieces were finished much better and softer than others, it was attributed to lucky chance, the patron divinity of the ignorant.—Mr. Bakewell proved that the hardness of English wools does not depend on the nature of the food, or even entirely on the breed; it is the effect of soil acting on the surface of the fleece. The wools from chalk districts, or light, dry, calcareous soils, have the natural yolk or moisture absorbed by the particles of calcareous earth that penetrate the fleece, and the wool is thereby rendered hard. The same effect is produced on a skin where lime is used; it may also be produced by keeping wool for a longer or shorter time in a dry temperature; and when wool has been so dried, no process will restore it to its pristine softness. On the contrary, wools grown on rich, loamy, argillaceous soils are always distinguished for their softness. The quantity of grease or yolk in the fleece has a considerable degree of influence on the softness of Merino wool, the pile being so close as in a considerable degree to prevent the earthy particles from penetrating the fleece; but in all English fleeces the wool is grown thinner on the skin, and admits the more easy access of the absorbent particles. Exposure to the direct rays of a summer sun has also a tendency to injure the soft quality of the wool. We shall have occasion to refer to the methods recommended by Mr. Bakewell to improve the softness of wool on soils naturally unfavourable to its growth.

Of fine European wools, the Saxony generally possesses a greater degree of softness than the Spanish, which we believe to be owing to the sheep being less exposed to the action of light and heat. The native fine Italian wool, before the introduction of the Merino race, possessed a considerable degree of softness, judging from wools which we have seen from thence, but they were deficient in soundness, and not *true grown*. The wools on the chalk soils in the southern and eastern sides of England, are generally hard, except, as in Kent, where the chalk is covered by thick argillaceous beds. Nottingham forest, Chamwood forest, in Leicestershire, and some parts of Shropshire, produced not the finest, but the softest wools in England before the late enclosures. The Cheviot hills in Cumberland, are pastured by the finest wooled English sheep, but their fleece possesses a degree of softness exceeding any from the other districts of England, and they are rendered soft, by artificial means, which we shall describe. It is still somewhat uncertain whether there are two distinct breeds of sheep from which the fine shawl wool of India is grown,—or whether one species of the animal that yields it, is not to be crossed by the goat. The fleeces from India, which we have seen, are grown on a very small sheep; close to the skin there is a wool as soft as the softest fur; this is covered by long coarse hairs growing through it. When the wool is once sborn, the separation of the hairs from the soft wool is a work of extreme difficulty; but on the back of the sheep we believe the separation can be made with great ease. The softness of the Indian wool is not even distantly approached in the very softest Merino fleeces from Saxony and Spain;—this may be proved by comparing the finest Cassimere cloth from Saxony wool with the shawls or shawl cloth from India. The ancient Tarentine sheep, called by way of excellence, molles oves, [soft or fine sheep] were treated with peculiar care by the Romans, and clothed in skins, which we believe were intended to preserve the softness of the wool, as it is still practised in some parts of Asia for that purpose. In Europe no experiments have been made directly to improve the softness of the wool, though wool, approaching in softness to that of India would be a most valuable acquisition to our manufactures. To be convinced of this it need only be stated that the yarn from Indian wool has been sold here at three guineas per pound, not on account of the superiour fineness of the spinning, but for the softness of the wool. For coarse goods, indeed, such as blankets, carpets, and cloths called duffields, raised with a hairy pile, a considerable degree of hardness or elasticity of fibre is an advantage; but in all the finer articles of the woollen or worsted manufacture, the opposite quality is of great value.

The felting property is intimately connected with its softness; the softest wools have the greatest tendency to felt, and the hard wools are greatly defective in this respect. The felting quality appears to depend on a peculiar structure of the surface of the fibres, by which they are disposed to move in one direction more readily than another. This is perceptible in drawing a hair through the fingers, first from the end to the point and again from the point to the end; in one direction the hair feels perfectly smooth, in the other direction a peculiar roughness is felt. The cause of this is supposed to be owing to the surface of the fibres having laminæ like the scales of fishes, with the edges laid over each other. Indeed in the fibres of some animals we have observed with a powerful microscope, that the surface is composed of laminæ laid over each other, resembling the arrangement of the leaves of the artichoke. On this property the process of hat making depends; the short fibres of the fur being repeatedly compressed, move and interlock with each other, so as to form a compact substance; this motion is further aided by heat and moisture. A similar process takes place to a certain degree in cloth subjected to the strokes of the fulling mill; the fibres cohere, and the piece contracts in length and breadth, and its texture is rendered more compact and uniform. This process is essential to the beauty and strength of woollen cloth; and it is observed that the softer wools felt in much less time than the harder, and form a closer pile on the surface of the cloth; on which account it is a common practice to mix a certain quantity of soft wool with the hard, to enable the former to felt with more facility.

The length and soundness of the staple of clothing wool is next to be considered. By the staple of wool is meant the separate locks into which the fleece naturally divides in the skin, each lock consisting of a certain number of fibres, which collectively are called the staple.

The best length of staple for fine clothing wool, if sound, is from two to three inches.—If it be longer it requires breaking down to prepare it for the process of carding. Saxony wool, being generally more tender than the Spanish, and more easily broken down, is sometimes four or five inches long; but as it works down easily it is preferred, on account of the length of its staple, for such goods which require fine spinning, as cassimeres, pellise cloth and shawls. Much of the English clothing wool of a middle quality is grown longer than is desirable for the purpose of the clothier, and when sound is thrown out for the hosiery trade, if the demand for the latter be great. As the grower could not shorten the length of the staple without diminishing the weight of the fleece, he has no motive to induce him to grow shorter wool; but the object might be obtained with much benefit to himself by shearing twice in the year, once in the latter end of April, and again the latter end of August; the wool would then be grown of a suitable length for the card, and from experiments which have been made, we believe the weight would exceed what can be obtained by one clip: the increase would not be less than *fifteen per* cent. and the condition of the sheep thereby improved.

The soundness of the staple in clothing wools is not so important as in combing wools; but for some kinds of colours which injure the wool it is particularly desirable that the fibre should be sound and strong; this is judged by drawing out the staple and pulling it by the ends. The soundness and strength of the staple depend primarily on the healthy state of the animal, and on a sufficient supply of food. The staple on some parts of the fleece will always be more tender than on other parts, but by mixture they tend to form a dense pile on the surface of the cloth.

[*To be continued.*]

From the Hampshire Gazette.

SALT.

We have seen samples of four kinds of salt lately brought from the Onondago salt-works to Hartford by a canal boat. The coarsest kind is of the most perfect whiteness and purity, and weighs 74 pounds to the bushel. It is made by evaporating the salt water in the sun, in large wooden vats. It is almost as coarse as Turk's Island salt.—The second quality is about as coarse as St Ubes salt, but entirely free from all impurity. It weighs 66 pounds to the bushel, and is made by boiling the brine in wrought iron pans. The 3d quality is a little finer than that called Liverpool coarse salt, and a bushel weighs 55 lbs. The fourth kind is very fine and clean table salt, superior to any blown salt we ever saw. It is not improbable that great quantities of the Onondaga salt will be hereafter brought up Connecticut river.

The water of the salt springs at Salina is said to yield four times as much salt as the water of the ocean. It probably proceeds from some vast body of rock-salt in the bowels of the earth. It is expected that forty acres will be covered with vats for making salt by solar evaporation, the next season. The price of salt at the works varies from 25 to 37 1-2 cents per bushel. The duty paid to the state is 12 1-2 cents the bushel.

Most of the salt imported into the U. States from France, Spain, and Portugal is prepared by evaporating sea-water in the sun. That from Turk's Island, Tortuga, and Cape Verde Islands in made in the sun from the water of salt lakes or ponds. Salt lakes and springs are found in many places in Europe, Asia, Africa and America.

The kind of salt called *rock salt* is widely distributed over the globe. In some countries it is dug up like metals from the bowels of the earth; sometimes it forms solid mountains; and in some places it is spread over the surface of the earth. One of the salt mines of Wielitska, near Cracow, in Poland, is 800 feet deep, 600 feet wide, and 2000 feet long. Cracow is completely undermined, being suspended as it were on pillars of salt, which are left to support the roofs of those subterranean chambers. About 700 persons are employed in these mines, and horses and wagons are used to draw the salt to the shaft, where it is taken up by engines.—Here are several chapels and images of saints cut out of rock salt. In Norwich, Cheshire county, England, there are extensive mines of rock salt, which yield more than those of Cracow. The rock salt occurs from 100 to 150 feet beneath the surface, and is so hard that it it difficult to break it with picks and wedges.—Gunpowder is commonly used to separate it into huge craggy lumps, which are drawn up in capacious baskets. The largest rock salt pit contains an area of about two acres, and the roof is supported by 25 pillars of salt. In Transylvania there is a valley whose bottom and sides are pure rock salt. The walls of salt on the sides are 200 feet high. In the vicinity of Cardona, province of Catalonia, Spain, there is a mountain 500 feet high, and about three miles in circumference, composed almost entirely of rock salt. Besides the common uses, it is manufactured into altars, saints, crosses, &c. which are as clear as crystal. There is a mountain of rock salt in Tunis, and another in the province of Lahore, in India. In Abyssinia, there is a plain of rock salt four days' journey across, and several feet deep. There is a similar plain west of Cairo. Rock-salt is abundant in Persia and Arabia, and the inhabitants sometimes use it for building houses. Vast quantities of it are found in Peru, Colombia, and in the territory of the United States west of the Mississippi.

Some kinds of rock-salts are pure, but most of it requires to be dissolved in water and evaporated.

Mode of giving Medicine to Infants.—It is best for persons of every age, and particularly for infants, that they swallow as little medicine as possible; but since it is sometimes indispensible, we have reflected on and practised all the different modes of administering it which are in common use, and find none is so convenient as to give it in the form of powder; to place the powder, mixed with a little fine sugar, on the tongue, and then give the child the breast.

Medical Intelligencer.

Native Calcutta Society.—A Literary Society has been founded at Calcutta, by native Indians of distinction, the object of which is truly praiseworthy. It is intended to enter into discussions on all subjects connected with the progress of civilization and literature. Works of learning and general utility are to be published in English; and little manuals of morals and science, tending to impugn certain inveterate customs, and to lay down rules of reformation conducive to the well-being of individuals in Bengal. To promote these ends, mechanical and mathematical instruments, together with a chemical apparatus, are to be procured. A house is to be erected for the purpose of holding their assemblies, and containing their different collections. A college will be annexed for instruction in the arts and sciences.

In the beginning of July, 1818, a gentleman on his way by water from Westminster at Blackfriar's Bridge, felt his curiosity excited by observing the craft which line the river on both sides, crowded with spectators, gazing with anxious eyes on some object on the surface of the water. Upon advancing a little nearer to the object of curiosity, he beheld a human being seated in a washing-tub floating with the tide, under the pilotage of six geese, yoked to the aquatic vehicle, and proceeding with all the grave composure of a civic voyage to Westminster. Whenever the geese were inclined to deviate, he observed they were gently guided by the aid of a stick into the right course again. On enquiring into the exhibition, he found that the personage thus launched upon so perilous an enterprise, was Usher, the Professional grimacier of the Coburg theatre, whose aquatic feats of this description had acquired him much celebrity, and who, on this occasion, had laid a wager of ten guineas to perform a voyage from Blackfriars to Westminster, in the frail bark which we have just described. *Sport. Eng. Mag.*

The greatest and most amiable privilege which the rich enjoy over the poor, is that which they exercise the least—the privilege of making them happy.—*Lacon.*

POLAR SEAS.

The theory that there are open seas round both the Earth's Poles, has received strong corroboration within the last few months. We have now on our table a letter from a naval Officer at Drontheim, who notices the fact, that Capt. Sabine had good weather, and reached 80 deg. 81 min. north latitude without obstruction from the ice, so that the Expedition might easily have proceeded farther, had its object so required. And we have also had the pleasure to meet recently with a British officer, who, with two vessels under his command, last season, penetrated to 74 deg. 25 min. south latitude in the Antarctic circle, which is above three degrees beyond Cook's utmost limit. Here he found the sea perfectly clear of ice, and might have prosecuted his voyage towards the Pole, if other considerations had permitted. There was no field ice in sight towards the South; and the water was inhabited by many finned and humpback whales.

London Literary Gazette.

We regret that Mr. Bompland, the celebrated botanist and companion of Humboldt, is still a prisoner in Paraguay, where he was confined upwards of two years ago, on suspicion of being engaged in political, instead of scientific, pursuits. The powerful interference of the Emperor of Brazil in his favor has been solicited, and he has pledged himself to use all his exertions to effect his liberation.

NEW ENGLAND FARMER.

FRIDAY, OCTOBER 15, 1824.

Farmer's Calendar.

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APPLES AND CIDER.—*Continued from page* 86. It is correct, as a general rule, to permit pomace to remain after the apples are ground, from 6 to 24 hours before it is submitted to the press. The time in which the pomace should be thus exposed depends, in part, on the temperature of the weather, partly on the quality of the apples, and partly on your own fancy. If you like the looks and the quality of pale cider, you will press your pomace as soon as possible after it is ground. But if you wish to give your cider a cast of red, you will not be in a hurry to press it. Mr Coxe says "in making cider from almost every fine apple, the liquor becomes saccharine and improved, by the pomace remaining twenty-four hours in the vat, previous to being pressed; to this the must of Hewes' crab is an exception,—it always losing a part of its delicacy and disposition to become fine if not immediately separated from the pulp."

If it is your wish to make cider of the first quality, you will lay up your pomace without using any water;—you will press gently at first, and increase the power of the press by degrees. It is recommended to return the first running to the cheese, till the liquor must flows clear, without any mixture of the pulp or pomace. "It is a generally received opinion," according to Mr Coxe, "that the middle running of a pressing makes the finest liquor; the first third will be found to contain most saccharine particles and less purity, requiring more fermentation; in the last running there will be greater purity, but the saccharine part will be considerably diminished; the middle running will be found to combine strength and purity in the highest degree." An English writer (quoted page 78 of the current volume of the New England Farmer) prefers the first running from the press, or rather the liquor which runs from the vat or trough without pressing, as making the best cider; and the Farmer's Assistant says that the first and last running should be put by itself as it is not so good as the rest. We know of no way to decide when agriculturists disagree, but by submitting their theories to the test of experiment. When the cider is poured into the cask it should be strained through straw, a coarse sieve, or cloth placed in the bottom of the funnel. Some recommend the straining of the must through sand; but others say that this process is troublesome, as the sand requires often to be renewed, and will retain some of the good qualities of the liquor.

Much care is necessary in fitting your casks for the reception of cider. The Farmer's Assistant says, "*new casks*, or those which have just been emptied of brandy, are *best*."—The Farmer's Dictionary (an English work) says, "*new casks* are, if possible, *to be avoided*, as they give the cider a disagreeable taste;—if it cannot be avoided, they should be scalded with water in which a considerable quantity of apple pulp has been boiled. If a vessel is not sweet, it may be made so by putting some unslacked lime into it, and letting it stand till the fermentation is over. A dozen sweet apples sliced into a cask of cider have been found advantageous." The Religious Society commonly called Shakers, at Canterbury, N. H. in an excellent communication for the Massachusetts Agricultural Repository, republished in our paper, vol. i. p. 369, give the following directions:—"To clean casks which have been used for cider, we take them from the cellar as soon as convenient after the cider is out, (reserving the lees for stilling) and rinse each clean, first with a pailful of scalding water, then with cold, leaving the casks with the bungs down for a day or two, or till dry. Then we bung them tight, and return them to the cellar, or some convenient place (not too dry) for their reception.—Previous to filling these casks with cider the ensuing season, we scald and rinse them again as above. Foul, musty casks ought to be committed to the fire."

We shall not, in this place, enter at large into the subject of fermenting cider, nor state how many sorts of fermentation it must undergo before it becomes absolutely good for nothing. We have heretofore discussed this matter somewhat at large in volume ii. pages 73 and 89. We believe that the custom of racking or drawing off cider, and exposing it repeatedly to the air is worse than useless, and has a tendency to destroy the liquor. Such exposure causes the fixed air, which gives cider its briskness, to escape, and the liquor to imbibe oxygen gas, or the *principle* of *acidity* from the atmosphere. Unless your object is to turn your cider to vinegar, let it have no more vent, or exposure to the air than is absolutely necessary to keep the vessels in which it is contained from bursting. Dr. Darwin says "he was told by a gentleman who made a considerable quantity of cider on his estate, that he procured vessels of stronger construction than usual, and that he *directed the apple juice, as soon as it was settled to be bunged up close*, and that though he had one vessel or two occasionally burst by the expansion of the fermenting liquor, yet that this rarely occurred, and that his cider never failed *to be of the most excellent quality, and was sold at a great price*." The Religious Society, before mentioned, rack off their cider about the first of January, free from the lees, into clean casks, prefering those which have been recently used for spirit. "Having drawn off one cask, we turn out the lees, scald and rinse the cask; add three or four pailfulls of cider; then burn in the cask a match of brimstone, attached by a hook to the end of a large wire fixed in the small end of a long tapering bung, fitting any hole. When the match is burnt out, take off the remnant; apply the bung again, and shake the cask, in order to impregnate the cider with the fume. Add more cider and burn another match." They then add from one to three gallons of cider spirits, or what is callled cider brandy. But we have reason to believe that the cider, (having been well strained, when fresh from the press) will be quite as well without the trouble and expense of racking it off at all. A gentleman of our acquaintance has, for some years past, been in the habit of adding cider spirit to his cider when fresh from the press, and closing or bunging up his vessels so as to make them air tight, and finds this method to succeed perfectly well without the trouble of racking off. We have never tasted better cider than some which has been treated in that manner; and surely that mode of treating it saves much trouble and expense. The spirit combines with the carbonic acid gas, [fixed air] of the must, checks and regulates fermentation, which is apt, otherwise, to be excessive, and prevents the cider *from working its life out*, as the phrase is.

The cheapest and best vessels for containing cider are said by some to be white-oak, iron-bound hogsheads, made of heart stuff, well painted, and of a size to hold about three barrels and an half. These vessels should be smeared over with a little Spanish brown and lamp black, once in about three years. Others recommend vessels for keeping cider in which the barrel boards are straight, but the vessels broader at one end than the other; to be set on the smaller end, with the bung hole at the top. The advantage of this form is, that in drawing off the cider, though but slowly, the skin or cream contracted by its fermentation, descends and covers the liquor by means of its fermentation, and thus preserves the fixed air in the cider till the whole is drawn off.

We are fully sensible that the greater part of the preceding remarks are not new, and most of them may be found in various papers in our preceding numbers. But, wishing to give a general view of the whole subject, and save our readers the trouble and time necessary for recurring to those papers, we have made use of repetitions, which we hope will be excused on account of the motives which led to such tautology.

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PRESERVING APPLES. Our Correspondent, the "*Author of Touches on Agriculture*," has intimated (see page 89th of this day's paper) that a note from the Editor on the subject of preserving apples would be acceptable. The following from the Domestic Encyclopedia may, perhaps, answer the purpose contemplated. Any thing further from our correspondents would be received with thanks, and published with pleasure.

"In North America, as well as in Germany, apples are often preserved during the most severe frosts, by placing them in an apartment immediately under the roof of the house, but without a fire; a woollen cloth being thrown over them before the frost commences. This experiment, however, has not succeeded in Britain.

"In some parts, a coarse linen cloth is spread upon the floor of an upper room, and a layer of apples is placed on it; this is covered with a cloth of a similar texture, on which another layer is spread, and again covered: in this manner the pile may be increased to any height, with alternate strata of linen and fruit; after which a cloth, of sufficient dimensions to communicate with the floor on every side, is thrown over the whole heap. This practice has been attended with success.

"Another method is, to put a layer of apples and a layer of dried fern, alternately in a basket, or box (the latter is considered the best, as it admits less air,) and cover them closely.—The advantages of *fern*, in preference to straw, is, that it does not impart a musty taste: [but the best substance is the paper cuttings of a book binder." T. C.]

The following was obligingly furnished us by a very respectable and scientific friend, who assures us it may be relied on, as emanating from a source of the highest respectability.

YEAST.—"Yeast may be obtained by first boiling half a gallon of malt for a few minutes in three pints of water; strain two pints and let it stand to ferment, which, if hops be added, will take place in twenty-four hours, but if not hopped, will require about sixty hours. Then mix in four pints of a similar decoction of malt, and thus keep adding a larger quantity of wort, till you have yeast enough. For baking, yeast is multiplied by mixing 2 lb. with paste, made of 10 lb. of flour and 16 lb. of boiling water, and keeping this mixture warm for six or eight hours.—*Gray's Elements of Pharmacy, page* 228.

AGRICULTURAL INSTITUTION AT DERBY, CONN.—We are happy to hear that the Agricultural Seminary under the superintendance of Mr HOLBROOK and Mr COE, of which we published a notice and advertisement in the New England Farmer, volume ii. pages 302, 303, is established under favourable auspices, and with every prospect of success. A letter from one of the instructors to the Editor states as follows:—"We have made a good beginning in the school, and it promises all we anticipated. We have had 80 scholars this term, and expect a considerable increase at the commencement of the next." In our advertising column will be found further intelligence on this subject, to which we request the attention of our readers.

EXTRAORDINARY FECUNDITY.—The great command,—"*to increase and multiply*,"—appears to meet due observance in Attleboro', (Mass.) A correspondent informs us, that six ladies in the central part of that town have blessed their husbands by presenting them with children by PAIRS; and assures us that "they are all promising children; and a large number of single births in the same region" might be adduced to prove that population is making rapid progress in that part of the Commonwealth. We have nothing to say on this subject, but *go on and prosper*, inasmuch as it is better for the public, and somewhat more patriotic, all things considered and other things being equal, to *manufacture* than to *import* our citizens.

The Hartford County Agricultural Society held its anniversary on the 6th inst. We cannot give in detail its proceedings, without surpassing our limits. The Hartford papers say, that—"all people who attended the Show this year, and could compare the quality of the same stock with that of our first, or indeed of *any* previous exhibition, could not avoid seeing a very decided and general improvement." We are also assured that improvements in various kinds of household manufactures have been great and general. After the Ploughing Match, the Society moved to the South Meeting House, where, after singing, and a prayer by the Rev. Mr Lindsey, the Rev. Mr Robbins of East Windsor delivered an energetic and highly appropriate Address.—Among the articles exhibited, was the *Vertical Spinner*. This takes up less room than the common spinning wheel, and spins ten threads instead of one,—is said to be very simple in its construction, and easily kept in repair. It is stated, that an ordinary day's labour, with this spinner will produce ten runs of woolen yarn. The proprietor of this engine, for Connecticut, is Mr John West.—To Mr Jeffery O. Phelps, of Simsbury, was awarded the premium of $30 for the best cultivated farm—the second premium of $20, to Mr Moses Goodman of West Hartford—and to Mr Bryan Hooker of Bristol, the third premium of $10. The competition on Woolen Cloths, Carpeting, Woolen Blankets, Flannels, 5-8 Linen Diapers, Butter and Cheese has been greater than on any former occasion.

General Intelligence.

Mammoth Productions.—A Montreal paper states that a Cucumber of the snake species is growing there which measures 4 feet 2 inches in length. We never heard of a larger one. One of the New York editors has had a bite of an apple weighing 19 3-4 ounces, and measuring 15 inches in circumference. We will add our mite to the wonderments of the season. A beet has been raised at our Alms House farm which weighs 25 pounds and measures 30 inches in circumference. *Salem Gazette.*

North Carolina Gold.—The Western Carolinian, of September 21 says, "We learn from a correspondent in Cabarrus county, and also verbally from other sources, that upwards of two thousand pennyweights of pure virgin gold, were found near Parker's Ferry, in Montgomery county, on the 28th ult. One lump weighing four pounds eleven ounces, was found by a small boy, about ten feet below the surface of the earth. This we believe, is the largest piece ever found in this State. There are we learn more than one hundred men working at this mine, or, as those engaged in the business more appropriately term it "digging for gold;" for nearly all this precious metal that has yet been obtained, has been found in loose, sandy, loamy earth."

Bunker Hill Monument.—In addition to the subscriptions for the Monument already mentioned, Commodore Bainbridge, and Benjamin Bussey, Esq. have each subscribed one hundred dollars.

It is expected that Mr WEBSTER will deliver an Oration on the Half Century Anniversary of the Battle of Bunker Hill. Gen. LAFAYETTE will lay the Corner Stone of the Monument.

New-York Grand Canal.—The Erie Canal company have paid tolls to the State upon an average of *one thousand dollars a day!* and this is but an item of the revenue.

Growth of New-York.—The New-York Statesman asserts that *six hundred new commercial firms* have been formed it that city within the last year.

Cotton Crop.—The cotton crop this year will, notwithstanding the rot, be very abundant in Alabama. It is estimated that from 70,000 to 80,000 bales will be shipped from the Bay of Mobile next season.

Dr Bigelow's Lectures.—We learn that DR BIGELOW will repeat in town this winter, a part of the course of Lectures delivered by him at Cambridge, on the application of the Sciences to the Useful Arts.

Agricultural Seminary.

THE next term of the Literary, Scientific, and Practical Institution at Derby, (Con.) will commence on the 2d Wednesday of November, and continue till the last of April. There will be given during this term, a course of Lectures upon Agriculture and Domestic Economy. The Lectures are founded upon the principles of Chemistry, which will be fully illustrated by experiments, and such other of the sciences as can be applied, upon personal experience in Agriculture, and the experience of others, collected from travelling in various parts of the United States, and an extensive course of enquiries from practical men and from books upon practical farming and the other concerns of Common Life.

The course will consist of from 75 to 100 Lectures, given in as quick succession as shall appear expedient, at the commencement of the term. The price of this course, independent of the general course of studies in the school, will be 10 Dollars. The price of the general course of studies is 15 Dollars a term, or 30 Dollars a year. *Derby, October* 12, 1824.

FRUIT TREES, &c.

JAMES BLOODGOOD & CO. have for sale at their Nursery at Flushing, on Long Island, near New York,

Fruit and Forest Trees, Flowering Shrubs & Plants, of the most approved sorts.

The Proprietors of this Nursery attend personally to the inoculation and engrafting of *all their Fruit Trees*, and purchasers may rely with confidence, that the Trees they order will prove genuine.

Orders left with Mr ZEBEDEE COOK, jr. No. 44 State Street, Boston, will be transmitted to us, and receive our prompt and particular attention. Catalogues will be delivered, and any information imparted respecting the condition, &c. &c. that may be required, on application to him. Sept. 4.

Removal.

THE Agricultural Establishment is removed from No. 20 Merchants Row to No. 5, north side of the Old Market, up stairs, where is for sale, a general assortment of the most approved Farming Implements, together with Willis's improved Straw Cutter and Blind Fastenings. Sept. 25.

PRICES OF COUNTRY PRODUCE, &c.

[Revised and corrected every Friday.]

		FROM D. C.	TO D. C.
APPLES, best, new,	bbl	1 50	2 00
ASHES, pot, 1st sort,	ton.	118	120
pearl do.		120	122 50
BEANS, white,	bush	90	1 00
BEEF, mess, 200 lbs. new,	bbl.		9 50
cargo, No 1, new,			7 50
" No 2, new,			6 75
BUTTER, inspect. No. 1. new,	lb.	12	
CHEESE, new milk,		7	8
skimed milk,		3	4
FLAX		8	9
FLAX SEED	bush	82	84
FLOUR, Baltimore, Howard St	bbl.	6 25	
Genessee,			6 25
Rye, best,			3 00
GRAIN, Rye	bush	52	54
Corn		43	56
Barley		50	
Oats		30	31
HOGS' LARD, 1st sort	lb.	11	12
HOPS, No 1, Inspection			
LIME,	cask	85	1 17
OIL, Linseed, Phil. and Northern	gal.	70	78
PLAISTER PARIS	ton.	3	3 12
PORK, Bone Middlings	bbl.	16 00	17 00
navy, mess,		13	13 50
Cargo, No 1,		12 50	13
SEEDS, Herd'sGrass, 1823,	bush	1 75	
Clover		6	7
WOOL, Merino, full blood, wash		60	70
do do unwashed		40	45
do 3-4 washed		45	50
do 1-2 do		37	42
Native do		25	30
Pulled, Lamb's, 1st sort		48	52
do Spinning, 1st sort		35	40
PROVISION MARKET.			
BEEF, best pieces	lb.	6	9
PORK, fresh, best pieces,		7	9
" whole hogs,		5	6
VEAL,		4	10
MUTTON,		3	10
POULTRY,		6	16
BUTTER, keg & tub, new,		12	15
lump,		14	19
EGGS,		13	16
MEAL, Rye, retail,	bush		65
Indian, do.		60	
POTATOES, new,		33	50
CIDER, liquor, new	bbl.		2 00
HAY, according to quality,	ton.	16 00	20 00

Miscellanies.

The following Song, selected from a composition published in 1792, was sung at the dinner table at the Bridgewater Exhibition and Cattle Show on Wednesday last.

—

YE FARMERS, who toil and who labour to crown
Columbia's rich fields in the pride of renown,
A world is your own, and yours 'tis to stand
The highest and first in Freedom's fair land.

Rise anew with each morn, ye favoured of men;
Recount to your children what wonders have been;
How Liberty called you and how you obeyed;
How you fought in her cause, and how were repaid.

From your station on high one moment look down
On the myriads beneath you, that grovel around;
Survey the wide world, and yourselves you will find
Most peaceful and happy of all human kind.

Go, cross o'er the deep and the nations explore,
Where vassals are cursing the kings they adore;
Whose millions are squandered for pomp and for show;
Where life's little prospect is shrouded with woe!

Disgusted with tyrants—disgusted with slaves,
To your own native land then return o'er the waves;
There blest Independence and Freedom enjoy,
No despot shall rule or fanatic annoy.

There lords and there vassals alike are unknown;
The king and the courtier, the court and the throne;
There Peace kisses Freedom, and MAN is confest,
Of titles the greatest, the noblest and best.

With this highest title see Farmers aspire
To Senates, the Bench and the President's Chair;
See them gird on the sword, teach monarchs to bow,
Then triumphant retire, and follow the PLOUGH!

ODE.

Written for the sixth Triennial Festival of the Massachusetts Charitable Mechanic Association—by MR CHARLES SPRAGUE.

—

WHEN from the sacred garden driven,
Man fled before his Maker's wrath,
An Angel left her place in heaven,
And crossed the wanderer's sunless path.
'Twas ART! sweet ART! new radiance broke,
Where her light foot flew o'er the ground,
And thus with seraph voice she spoke,
"*The* CURSE *a* BLESSING *shall be found.*"

She led him through the trackless wild,
Where noontide sunbeam never blazed;—
The thistle shrunk—the harvest smiled,
And nature gladdened as she gazed.
Earth's thousand tribes of living things,
At ART's command to him are given,
The village grows, the city springs,
And point their spires of faith to heaven.

He rends the oak—and bids it ride,
To guard the shores its beauty graced;
He smites the rock—upheaved in pride,
See towers of strength and domes of taste.
Earth's teeming caves their wealth reveal,
Fire bears his banner on the wave,
He bids the mortal poison heal,
And leaps triumpant o'er the grave.

He plucks the pearls that stud the deep,
Admiring BEAUTY's lap to fill;
He breaks the stubborn marble's sleep,
And mocks his own Creator's skill.
With thoughts that fill his glowing soul,
He bids the ore illume the page,
And proudly scorning time's control,
Commerces with an unborn age.

In fields of air he writes his name,
And treads the chambers of the sky,
He reads the stars, and grasps the flame
That quivers round the Throne on high!
In war renowned, in peace sublime,
He moves in greatness and in grace;
His power subduing space and time,
Links realm to realm, and race to race.

An odd Fish.—On the approaching marriage of Mr Boland, of Clapham, Mr Fish, an old friend of the family, called one morning, a short time before the intended union took place: when he was going away, the young Lady attending him to the door, he held out his hands to her, and asked her which she would have. She, a little embarrassed by the question, put his hands together, and playfully said she would have them both. He good-naturedly told her, that he commended the prudence of her choice, as there was a note in each, which he meant to present her father, but also in token of his approbation of her choice: the notes were four thousand pounds each. Four months afterwards this same Mr Fish dined with Mr Bill, an Apothecary in Bridge street, in Company with Mr Alderman Smith, Mr Blades, and two or three other gentlemen. In the course of the afternoon Mr Fish said, that he had a relation, a most pleasing and respectable young woman, whom he so much wished to see comfortably married, that if a proper person should come in his way, he would himself give her a portion of five thousand pounds. "I do not know who you could find more eligible, than the gentleman at the head of the table," said the alderman, who knew there was a partiality between the parties, which only prudential motives prevented them from cultivating. "If Mr Bill can obtain her consent," said Mr Fish, "he shall have my money." "Sir," said Mr Bill, "you make me the happiest of men." The lady's health was then drank, and the evening passed off with great hilarity. The next day Mr Bill presented himself at the lady's house, and the marriage took place soon after. Mr Fish paid the portion according to his promise.

Advice to Young Ladies.—If you have blue eyes, you need not languish. If you have black eyes, you need not leer. If you have good teeth, you need not laugh. If you have bad ones, do not laugh less than occasion will justify. If you dance well, dance but seldom. If you dance ill, dance not at all. If you sing well, make no previous excuses. If you sing indifferently, hesitate not a moment when asked; for few people are judges of singing, but every one is sensible of a desire to please.—Never touch a sore place in any one's character; for be assured, whoever you are, you have a sore place in your own, and a young woman is a flower that may be blasted in a moment. It is always in your power to make a friend by smiles—what folly then to make enemies by frowns. When you have an opportunity to praise, do it with all your heart. When you are forced to blame, do it with reluctance. If you would preserve beauty, rise early, If you would preserve esteem, be gentle. If you would obtain power, be condescending. If you would live happy, endeavour to promote the happiness of others.

A light Man.—Wanley, in his "Wonders of the Great and Little World," gravely tells us, that Philetas of Coos, who was an excellent critic and a very good poet in the time of Alexander the Great, had a body so lean and so light, that he used to wear leaden shoes, and never walked out without a leaden weight about him, lest he should be blown away by the wind.

The Countryman and the Beadle.—A short time since one of the beadles of this town took a quantity of butter away from a countryman because it was deficient in weight; and meeting him a few days after in a public house, says to him, "you'r the man I took twenty pounds of butter from." "No, I bea'nt," replied Hodge. "I am sure you are," says the beadle; "I tell ye I bean't," rejoined the countryman, "and if thee lik'st, I'll lay a guinea on't;" "Done," replied the beadle, and the money was quickly posted. "Now," said the countryman, "thou didst take away twenty *lumps* of butter from me, but if there had been twenty *pounds* you'd have had no right to take them; and this," continued he, very cooly pocketing the money, "will pay for the loss of the butter."—*Brighton, Eng. Gaz.*

Fruit and Ornamental Trees.

FOR sale, as usual, at the KENRICK PLACE, near *Brighton.* The Nurseries have been much enlarged, and contain variety of Pears, Apples, Cherries, Plums, Apricots, &c. Also, the finest Nursery of budded Peach Trees known in America; consisting of a choice collection of about 30 of the most approved kinds in our best gardens, or seen in the markets; the Peach Trees are from five to eight feet high, and sold at the moderate price of 33 1-3 cents each;—of good sized ornamental trees,—the flowering Horse Chesnut—flowering Catalpa—European Mountain Ash—Weeping Willow—the Evergreen Silver Fir, and the Larch—English Walnuts and Butter Nuts, both of which are justly admired for their fruit. The latter is a hardy, handsome tree, and its bark valuable in dyes and medicine.

Currant bushes of the large prolific red kind, of all sizes, by the dozen, hundred or thousand, on moderate terms. Also the black, white, and Champaign, do—red and white roses—Lilacs—English Grapes, &c.

Orders addressed to JOHN or WILLIAM KENRICK, and sent to the Brighton Post-Office, or to the Office of Mr. Samuel Dana, Broker, in State-street, Boston, will be duly attended to.

N. B. Trees will be packed in clay and mats for shipping, and conveyed to Boston when ordered; but gentlemen at a distance should employ some agent to receive and pay for them. .

Bremen Geese.

FOR sale by Thomas Williams, at Noddle's Island, near Boston, 20 large BREMEN GEESE, which, at 5 months old, weighed from 15 to 20 lbs each. These Geese were obtained by Mr. Williams of Col. Jaques of Charlestown, Ms. and are of the same breed, of which notice is given in the New England Farmer, vol. iii. p. 45. in an article copied from a Providence paper.—They are recommended in preference to all others by their weight, extra quality and quantity of down, and feathers (yielding double;) they are perfectly white, set much earlier, are more sure of bringing off a brood, are remarkably hardy, and will weigh when fatted double the weight of our common geese." They are likewise very prolific. Mr. Williams raised, the present season 28 goslings from 3 geese. The original stock of these geese was imported by Ebenezer Rollins Esqr. of Boston. Oct. 9.

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